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Jury's Hotel, Function Menu

Jury's Hotel

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Jury's Hotel Dublin.

23/-

Menu

W.3



Fresh Grapefruit with Sherry

Half grapefruit sweetened with brown sugar, Sherry is then poured over it.

Potage Chasseur

A soup which has a basis of beef, garnished with diced mushrooms and kidney through it.

Poached Fillet Sole Grainne

Created in our own kitchen. The sole is stuffed with shrimps, then poached and served with a white wine sauce, with mushrooms through it.

Southern Fried Chicken

Another great American dish, in which a half chicken is season, crumbed and panfried.

Baked Virginia Ham

Another great American dish, in which the ham is treated with brown sugar and cloves then baked under cover.

Buttered French Beans
Pont Neuf Potatoes

Potatoes cut out in rectangular shape and fried.

Charlotte Royal

Something different, in which a mould is lined with swiss rolls. It is then filled with a flavoured cream, when set turned out and decorated.

Coffee

10% Service Charge
